



SIMPLE, FRESH FARM BOX MEALS

MAY 1, 2023

Simple recipes so we can eat well & support local agriculture

Vegan Red Potato Salad

YOU'LL NEED

- 1-2 Red Potatoes - halved
- 1-2 ripe avocados - peeled & pitted
- Thin sliced radishes - your hearts desire
- 1 stalk celery - fine chop
- 4 green onions
- ½ C fresh parsley - stems removed
- 3 sprigs tarragon - stems removed
- ½ C vegan mayonnaise
- 2 tsp capers - drained
- 1 tsp each salt & pepper

ALL YOU HAVE TO DO

- Place potatoes in a large saucepan, add water to cover. Bring to a boil, then reduce heat & cook uncovered until tender - about 8-10 minutes.
- Meanwhile chop green onions & save the white part for the salad. Add the green portion to a blender then add avocado, parsley, mayonnaise, tarragon, capers & seasonings. Cover & process until blended, scraping down the sides as needed.
- Drain potatoes & transfer to a large bowl. Add celery, whites of the green onions, and the dressing from the blender. Toss well to coat and refrigerate at least 1 hour. Top with sliced radishes & additional parsley before serving.

**Give \$20
Get \$20**

If you love our food & service, please share us with your friends! Check your account page for more info.

Chili-Lime Roasted Radishes

ALL YOU HAVE TO DO

- 1-2 lbs radishes - halved or quartered
- 1-2 fresh limes - depending on size
- 1-2 tsp preferred chili seasoning
- ½ tsp kosher salt
- ½ tsp paprika
- 2 tbs olive oil
- 1 C cilantro
- Roasted Pepitas or nuts of your choice for topping OR cotija cheese

- Toss your sliced radishes with 2 tbs olive oil, 1 tsp chili seasoning, ½ tsp kosher salt, and enough lime juice to coat all of the radish. Roast in the oven at 425°F, stir once while cooking. Roast until golden brown & fork tender - about 30-35 minutes. Season with more salt if needed, paprika, & 1 cup cilantro & toss well.
- Serve & top with roasted pepitas or cotija cheese.

Thank you for supporting local!